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## BEVERAGES

|   |            |
|---|------------|
| <b>SOFT DRINKS</b>                                | <b>\$2</b> |
| <i>Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale</i> |            |
| <b>BOTTLED WATER</b>                              | <b>\$3</b> |
| <i>Acqua Panna Still or Pellegrino Sparkling</i>  |            |
| <b>PELLEGRINO ARANCIATA</b>                       | <b>\$3</b> |

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**BRING LAVO, ONE OF THE MOST POPULAR ITALIAN RESTAURANTS IN NEW YORK CTY, TO YOUR HOME, OFFICE OR EVENT SPACE.**

**OUR OFF-PREMISE CATERING SERVICES RANGE FROM A SMALL DROP-OFF AND SET-UP, TO FULL SERVICE EVENTS.**

**LET US CATER YOUR NEXT BIRTHDAY CELEBRATION, OFFICE LUNCHEON, FAMILY GATHERING OR COCKTAIL PARTY!**

**FOR CATERING INQUIRIES, PLEASE CONTACT US AT [CATERING@TAOGROUP.COM](mailto:CATERING@TAOGROUP.COM)**

### DELIVERY HOURS:

MONDAY - FRIDAY 11:30AM - 11:00PM  
SATURDAY - SUNDAY 5:00PM - 11:00PM

### RESTAURANT HOURS:

SUNDAY - WEDNESDAY 11:30AM - MIDNIGHT  
THURSDAY - SATURDAY 11:30AM - 1:00AM



ITALIAN RESTAURANT • NIGHTCLUB

## CATERING MENU

**212.750.LAVO (5286)**

**[CATERING@TAOGROUP.COM](mailto:CATERING@TAOGROUP.COM)**



ITALIAN RESTAURANT • NIGHTCLUB

39 EAST 58TH STREET  
BETWEEN MADISON AND PARK AVENUES  
FOR RESERVATIONS: 212.750.5588

**[WWW.LAVONY.COM](http://WWW.LAVONY.COM)**

AVAILABLE ANYWHERE IN MANHATTAN. ALL FOODS ARE READY TO BE SERVED BUFFET STYLE AND INCLUDE DISPOSABLE PLATES AND CUTLERY. WE SUGGEST A DELIVERY TIME OF APPROXIMATELY 20 MINUTES PRIOR TO YOUR SERVICE TIME.

**1/2 TRAY SERVING RECOMMENDED FOR 6 - 12 GUESTS**  
**FULL TRAY SERVING RECOMMENDED FOR 15 - 20 GUESTS**

## APPETIZERS

|  | 1/2 TRAY     | FULL TRAY    |
|--|--------------|--------------|
| <b>BAKED CLAMS OREGANATO</b><br><i>Littleneck Clams, Toasted Breadcrumbs, Garlic Butter</i>                    | <b>\$60</b>  | <b>\$110</b> |
| <b>EGGPLANT PARMIGIANO (v)</b><br><i>Roasted Eggplant, Marinara, Mozzarella</i>                                | <b>\$75</b>  | <b>\$140</b> |
| <b>CRISPY CALAMARI</b><br><i>Lemon, Fresh Parsley, Spicy Marinara</i>  | <b>\$75</b>  | <b>\$140</b> |
| <b>ARANCINI SICILIA (48 Hours Notice Required)</b><br><i>Imperial Beef, Garden Peas, Spicy Marinara</i>        | <b>\$80</b>  | <b>\$150</b> |
| <b>SALUMI-FORMAGGI PLATTER</b><br><i>18-Month Old San Daniele Prosciutto, Italian Cheeses, Assorted Salumi</i> | <b>\$100</b> | <b>\$190</b> |
| <b>CHARRED OCTOPUS</b><br><i>Celery, Endive, Red Wine Vinaigrette, Fennel, Oregano</i>                         | <b>\$100</b> | <b>\$190</b> |
| <b>*TUNA TARTARE</b><br><i>Diced Yellow Fin Tuna, Avocado, Crispy Garlic, Black Olive Dressing</i>             | <b>\$110</b> | <b>\$200</b> |
| <b>*JUMBO SHRIMP COCKTAIL</b><br><i>Spicy Cocktail Sauce, Lemon</i>  | <b>\$125</b> | <b>\$240</b> |

## SALADS

|  | 1/2 TRAY    | FULL TRAY    |
|--|-------------|--------------|
| <b>*MIXED GREEN (v)</b><br><i>House Lettuce Mix, Shaved Apples, Red Wine Vinaigrette</i>                 | <b>\$60</b> | <b>\$110</b> |
| <b>CLASSIC CAESAR</b><br><i>Romaine Lettuce, Parmigiano Cheese, Garlic Croutons</i>                      | <b>\$65</b> | <b>\$120</b> |
| <b>*ROASTED BEETS (v)</b><br><i>Goat Cheese, Citrus, Toasted Almonds, Sun Dried Tomato Vinaigrette</i>   | <b>\$70</b> | <b>\$130</b> |
| <b>*THE WEDGE</b><br><i>Pancetta, Heirloom Tomato, Red Onion, Creamy Gorgonzola</i>                      | <b>\$70</b> | <b>\$130</b> |
| <b>SUN RIPENED TOMATO BUFALA MOZZARELLA (v)</b><br><i>Sliced Tomato, Red Onion, Fig Balsamic</i>         | <b>\$70</b> | <b>\$130</b> |
| <b>PARK AVENUE</b><br><i>Chicken, Bacon, Tomato, Pickled Red Onion, Gorgonzola, Blue Cheese Dressing</i> | <b>\$80</b> | <b>\$150</b> |
| <b>CHOPPED "LOUIE"</b><br><i>Lobster, Shrimp, Assorted Vegetables, House Vinaigrette</i>                 | <b>\$95</b> | <b>\$180</b> |

## MEATBALLS

*Made from Fresh Ground Imperial Wagyu, Italian Sausage and Veal. Handcrafted with Fresh Herbs & Imported Cheeses.*

|  | 1/2 TRAY    | FULL TRAY    |
|--|-------------|--------------|
| <b>MEATBALL WITH SAUSAGE RAGÙ</b>          | <b>\$85</b> | <b>\$160</b> |
| <b>MEATBALL WITH FRESH WHIPPED RICOTTA</b> | <b>\$90</b> | <b>\$165</b> |

\*DENOTES GLUTEN FREE

(v) = VEGETARIAN

PLEASE INFORM US OF ANY FOOD ALLERGIES

## PASTAS

|   | 1/2 TRAY     | FULL TRAY    |
|---|--------------|--------------|
| <b>SPAGHETTI FRESH TOMATO AND BASIL (v)</b><br><i>Onion, Garlic, Olive Oil</i>                  | <b>\$70</b>  | <b>\$130</b> |
| <b>RIGATONI GARLIC AND OIL (v)</b><br><i>Broccoli, Garlic, Olive Oil</i>                        | <b>\$70</b>  | <b>\$130</b> |
| <b>SPAGHETTI CARBONARA</b><br><i>Pancetta, Prosciutto, Bacon, Onions, Cream Sauce</i>           | <b>\$90</b>  | <b>\$170</b> |
| <b>PENNE ALLA VODKA (v)</b><br><i>Onions, Peas, Light Cream Sauce</i>                           | <b>\$90</b>  | <b>\$170</b> |
| <b>RIGATONI MELANZANA (v)</b><br><i>Fresh Tomato, Roasted Eggplant, Bufala Mozzarella</i>       | <b>\$90</b>  | <b>\$170</b> |
| <b>LINGUINI WHITE CLAMS</b><br><i>Whole and Chopped Littlenecks, Garlic, Peperoncini</i>        | <b>\$100</b> | <b>\$190</b> |
| <b>RIGATONI VEAL BOLOGNESE</b><br><i>Ground Veal, Tomato, Cream Sauce</i>                       | <b>\$110</b> | <b>\$195</b> |
| <b>TRUFFLE GNOCCHI</b><br><i>Crema, Mushroom Ragù, Shaved Truffle</i>                           | <b>\$110</b> | <b>\$195</b> |
| <b>PENNE SEAFOOD ALFREDO</b><br><i>Shrimp, Scallops, Lobster Butter, Light Cream Sauce</i>      | <b>\$115</b> | <b>\$210</b> |
| <b>SPAGHETTI AND MEATBALLS</b><br><i>Imperial Wagyu, Fresh Ricotta, Ragù</i>                    | <b>\$115</b> | <b>\$210</b> |
| <b>LOBSTER FRA DIAVOLO</b><br><i>Lobster, Shrimp, Scallops, Clams, Mussels, Spicy Red Sauce</i> | <b>\$140</b> | <b>\$270</b> |

## HOUSE SPECIALTIES

|  | 1/2 TRAY     | FULL TRAY    |
|--|--------------|--------------|
| <b>CHICKEN MARSALA</b><br><i>Breast of Chicken, Wild Mushrooms, Marsala Wine</i>                                 | <b>\$95</b>  | <b>\$180</b> |
| <b>CHICKEN PARMIGIANO</b><br><i>Thinly Pounded Chicken, Marinara, Mozzarella</i>                                 | <b>\$95</b>  | <b>\$180</b> |
| <b>BRICK OVEN SALMON OREGANATO</b><br><i>Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter</i>              | <b>\$100</b> | <b>\$190</b> |
| <b>*CHICKEN "DOMINICK"</b><br><i>White Balsamic, Potatoes, Red Chili Flakes</i>                                  | <b>\$100</b> | <b>\$190</b> |
| <b>SHRIMP SCAMPI WITH ROASTED FENNEL</b><br><i>Jumbo Shrimp, Seasoned Breadcrumbs, Garlic Butter, White Wine</i> | <b>\$125</b> | <b>\$240</b> |
| <b>*CALABRESE SHRIMP</b><br><i>Jumbo Shrimp, Sautéed Red and Calabrese Peppers</i>                               | <b>\$125</b> | <b>\$240</b> |
| <b>GRILLED BRANZINO PANZANELLA</b><br><i>Ciabatta, Heirloom Tomato, Arugula</i>                                  | <b>\$130</b> | <b>\$250</b> |
| <b>RACK VEAL CHOP</b><br><i>Milanese or Parmigiano</i>   | <b>\$130</b> | <b>\$250</b> |
| <b>*GRILLED YELLOW FIN TUNA</b><br><i>Oven Roasted Tomatoes, Artichokes, Lemon Vinaigrette</i>                   | <b>\$130</b> | <b>\$250</b> |
| <b>ROASTED CHILEAN SEA BASS</b><br><i>Fresh Heirloom Tomato, Butter, Crispy Portobello</i>                       | <b>\$150</b> | <b>\$290</b> |

## STEAKS AND CHOPS

*All Steaks are Grilled and Seasoned with Sea Salt and Fresh Cracked Black Pepper. Served Sliced for Your Convenience with Your Choice of Sauce.*

|                               | 1/2 TRAY     | FULL TRAY    |
|-------------------------------|--------------|--------------|
| <b>*RACK OF COLORADO LAMB</b> | <b>\$160</b> | <b>\$310</b> |
| <b>*FILET MIGNON</b>          | <b>\$190</b> | <b>\$370</b> |
| <b>*NEW YORK STRIP</b>        | <b>\$190</b> | <b>\$370</b> |
| <b>*PORTERHOUSE</b>           | <b>\$200</b> | <b>\$390</b> |

### STEAK SAUCES

*Béarnaise, Chimichurri, Horseradish Cream, Green Peppercorn*

## SIDES

|  | 1/2 TRAY    | FULL TRAY    |
|--|-------------|--------------|
| <b>*SAUTÉED SPINACH (v)</b><br><i>Garlic, Extra Virgin Olive Oil</i>                       | <b>\$65</b> | <b>\$115</b> |
| <b>*STEAMED BROCCOLI (v)</b><br><i>Sea Salt, Lemon</i>                                     | <b>\$65</b> | <b>\$115</b> |
| <b>*JUMBO ASPARAGUS (v)</b><br><i>Lemon, Extra Virgin Olive Oil, Cracked Pepper</i>        | <b>\$65</b> | <b>\$115</b> |
| <b>*BRUSSEL SPROUTS</b><br><i>Pancetta, Shallots, Parmigiano</i>                           | <b>\$65</b> | <b>\$115</b> |
| <b>*CREAMED SPINACH (v)</b><br><i>Onions, Butter, Parmigiano Cheese</i>                    | <b>\$65</b> | <b>\$115</b> |
| <b>*MIXED WILD MUSHROOMS (v)</b><br><i>Garlic, Shallots, Extra Virgin Olive Oil</i>        | <b>\$65</b> | <b>\$115</b> |
| <b>*SAUTÉED BROCCOLI RABE (v)</b><br><i>Garlic, Extra Virgin Olive Oil, Peperoncino</i>    | <b>\$65</b> | <b>\$115</b> |
| <b>*ROASTED ROSEMARY POTATOES</b><br><i>Sautéed Onions, Garlic, Veal Demi Glaze</i>        | <b>\$65</b> | <b>\$115</b> |
| <b>*GARLIC MASHED POTATOES (v)</b><br><i>Roasted Garlic, Cream, Extra Virgin Olive Oil</i> | <b>\$65</b> | <b>\$115</b> |

## BRICK OVEN PIZZA

|  |                |             |
|--|----------------|-------------|
| <b>MARGHERITA (v)</b><br><i>Fresh Mozzarella, Tomato, Basil</i>                      | <b>18" PIE</b> | <b>\$21</b> |
| <b>QUATTRO FORMAGGI (v)</b><br><i>Mozzarella, Fontina, Gorgonzola, Scamorza</i>      |                | <b>\$22</b> |
| <b>SPINACH AND ARTICHOKE (v)</b><br><i>Mozzarella, Roasted Garlic, Black Olives</i>  |                | <b>\$23</b> |
| <b>BURRATA</b><br><i>Burrata, Pancetta, Red Onion, Arugula, Tomato</i>               |                | <b>\$23</b> |
| <b>CARNE</b><br><i>Sopresatta, Prosciutto, Tomato, Peperoncini, Fresh Mozzarella</i> |                | <b>\$24</b> |

## DESSERTS

|   | 1/2 TRAY              | FULL TRAY    |
|---|-----------------------|--------------|
| <b>FRESH FRUIT</b><br><i>Seasonal Fresh Fruit and Berries</i>   | <b>\$55</b>           | <b>\$100</b> |
| <b>TIRAMISU</b><br><i>Espresso Liqueur, Ladyfingers, Marsala-Mascarpone Cream, Valrhona Chocolate</i> | <b>\$55</b>           | <b>\$100</b> |
| <b>NEW YORK STYLE CHEESE CAKE</b><br><i>Amarena Cherries, Whipped Cream, Brulee</i>                   | <b>\$55</b>           | <b>\$100</b> |
| <b>OREO ZEPPOLE</b><br><i>Double Stuffed, Malted Vanilla Milkshake</i>                                | <b>\$55</b>           | <b>\$100</b> |
| <b>20 LAYER CHOCOLATE CAKE</b><br><i>Chocolate Devils Food Cake, Peanut Butter Mascarpone</i>         | <b>\$17 PER PIECE</b> |              |

MAY NEED 24 HOURS NOTICE ON LARGE CATERING ORDERS

DELIVERY CHARGES MAY VARY BY LOCATION